

SPECIAL EVENTS CATERING MENU

Nicollet Island Inn is proud to provide on-site catering. With our elegant and tasty menu options and a dedicated service staff, we make it easy to plan your meal so you can focus on perfecting all the other details. Our staff is happy to recommend options suited to your event style and guest count.

Food and beverage minimums apply. *Minimums vary by day and are to be met prior to applicable taxes and fees. Please reference our Special Events and Weddings Guide for details.*



BREAKFAST & BRUNCH

CONTINENTAL

\$20 per person, includes Coffee & Orange Juice

- Seasonal Fruit Display**
- Assorted Freshly Baked Pastries**
- Yogurt, Granola and Fresh Berries**
- Smoked Salmon, Capers, Chopped Red Onions, Hard Boiled Egg, Breads and Cream Cheese**

BREAKFAST BUFFET *minimum 20 people*

\$25 per person, includes Coffee & Orange Juice

- Seasonal Fresh Fruit**
- Hash Browns**
- Bacon -or- Sausage**
- Farm Fresh Scrambled Eggs**
- Chef's French Toast**

PLATED

\$30 per person, includes Coffee, Orange Juice & assorted Coke products

Your choice of two entrée offerings:

- Steak and Lobster Benedict** *Poached Eggs, Hashbrowns, Hollandaise+10*
- Cocoa Brioche French Toast** *Fruit Compote, Sweet Cream*
- Quiche Du Jur** *Chef's Specialty in Puff Pastry, served with Greens*
- Scrambled Eggs, Hashbrowns, Bacon and Toast**

Guest entrée selections must be provided to the Nicollet Island Inn at least 7 days prior to your event

SIDES

White or Pumpernickel Toast.....	\$4
House-Made Maple Sausage Patties.....	\$7
Thick Sliced Bacon	\$8
Hashbrowns.....	\$7

Guest entrée selections must be provided to the Nicollet Island Inn at least 7 days prior to your event.

Desserts are purchased separately. Pricing is subject to change

SHOWER BRUNCH

\$40 per person, includes Coffee, Orange Juice & assorted Coke products

- Farmers Market Platter** *Vegetable Crudité*
- Fruit Platter** *Seasonal Fruits and Berries*
- Seasonal Salad** *Chef's Choice of Seasonal Ingredients*
- Quiche Du Jur** *in Puff Pastry*
- Chef's Mini Sandwiches** *Chef Selection of Gourmet Sandwiches*
- Assorted Cupcakes, Cake Pops, or Tarts**

BUBBLY

- Round of Mimosas**\$8/person
- Pour-Your-Own Mimosa Bar (2 hours)**.....\$20/person

LUNCH

NIC'S PLATED LUNCH

\$30 per person, includes Coffee & Coke Products

Your choice of two entrée offerings:

SANDWICHES

- Nic's Burger** *House-ground Filet Mignon, Bacon, Cheddar & Swiss, Greens, Smoked Tomato Jam, Dijon*
- Breaded Walleye Sandwich** *Batard, Remoulade, Coleslaw*
- Shrimp Salad Sandwich** *Served on Cuban Bread with Arugula and Tomato+8*
- Chicken and Fresh Mozzarella** *Served on Cuban bread with Sliced Tomatoes and Balsamic Aioli*

Sandwiches are served with French Fries. Dessert a la carte.

Guest entrée selections must be provided to the Nicollet Island Inn at least 7 days prior to your event.

ENTRÉE SALADS

Your choice of two entrée offerings:

Grilled Chicken Wedge Salad *with Romaine, Tomato, Red Onion, Bacon, Bleu Cheese, Chopped Hard Boiled Eggs and our House-Made Ranch Dressing- Add Salmon \$11, Skirt Steak \$10, Five Shrimp \$12, Filet \$15*

Strawberry Salad *with Candied Almonds, Goat Cheese, Red Onions Mixed Greens and Sliced Chicken Breast and our House-Made Ranch Dressing- Add Salmon \$11, Skirt Steak \$10, Five Shrimp \$12, Filet \$15*

Caesar Salad *with Romaine lettuce, house made Croutons and Parmesan Cheese and our House-Made Ranch Dressing- Add Salmon \$11, Skirt Steak \$10, Five Shrimp \$12, Filet \$15*

Dinner Rolls.....\$1ea

Nicollet Island Inn

HOTEL • RESTAURANT • BAR

CLASSIC LUNCH BUFFET *minimum 20 people*

\$36 per person, includes Coffee & Coke products

House Salad or Ceasar Salad

House-made Potato Chips

Your choice of two:

-Roasted Artichoke and Asparagus Salad Sandwich *Brie, Mixed Greens, On Brioche Buns*

-Egg Salad Sandwich *on Croissant*

-Grilled Chicken BLT *Chicken Breast, Applewood Smoked Bacon, Tomato, Romaine, Garlic Aioli*

-Reuben Sandwich *House-brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon, Thousand Island Dressing*

Chef's Homemade Chocolate Chip Cookies

NIC's LUNCH BUFFET *minimum 20 people*

\$46 per person, includes Coffee & Coke products

House Salad or Ceasar Salad

French Fries or House Made Potato Chips or Mashed Potatoes

Seasonal Roasted Vegetable *Chef's Selection of Farmers Market Vegetable*

Your choice of two:

-Roasted Chicken Breast

-Breaded Walleye

-Nic's Burger *build your own topping bar*

-Steak Sandwich

-Rigatoni *Creamy Marinara, Italian Sausage, Parmesan*

Dinner Rolls.....\$1ea

Guest entrée selections must be provided to the Nicollet Island Inn at least 7 days prior to your event.

Desserts are purchased separately. Pricing is subject to change

HORS D'OEUVRES

priced by the each

Cold

Roasted Tenderloin Crostini with Horseradish Sauce Arugula and.....	\$5.50
Smoked Salmon Crostini with Lemon Herb Cream Cheese, Rye Bread.....	\$5.00
Jumbo Shrimp Cocktail with Cocktail Sauce.....	\$5.50
Deviled Eggs with Bacon and Truffle.....	\$4.75
Caprese Skewer with Pesto and Balsamic Glaze.....	\$3.75
Shrimp Tostada with black bean Spread, Picco de Gallo and cotija Cheese	\$5.00
Roasted Pear Crostini with Brie and Honey.....	\$4.25
Dulce Cheese on Rosemary Cracker with Dijonnaise	\$3.75
Seared Tuna Wonton with Wasabi aioli and Sweet Chili Sauce.....	\$5.50
Spicy Crab and Avocado Salad on Corn Chip.....	\$5.50

Hot

Asian Grilled Shrimp with Ginger Glaze.....	\$5.50
Crusted Risotto Balls blended with Goat Cheese and Chive.....	\$3.75
Sesame Chicken Skewer with Thai Curry Sauce.....	\$5.50
Tenderloin Skewer with Red Onion and Red Pepper.....	\$5.50
Mini Crab Cakes with Basil and Roasted Onion Aioli.....	\$6.00
B.B.Q. Meatballs	\$4.00
Spicy Cajun Shrimp with Lemon chive aioli.....	\$5.50
Buffalo Wings	\$4.50
Mini Quiche made in house	\$4.00

PLATED DINNERS

Starting at \$78 per person, includes Coffee & Coke products

APPETIZER COURSE

Included in your dinner package, select any 3 offerings from the Hors D'oeuvres Menu

SALADS

Select one for all guests to enjoy:

- House Salad Mixed Greens, Tomato, Shaved Red Onion, Cucumbers, Croutons, House-made Champagne Vinaigrette
- Caesar Salad Crisp Romaine mixed with Caesar Dressing and topped with House Made Croutons and Parmesan
- Wedge Salad Artisan Romaine, Bacon, Tomato, Hard cooked Egg, Red onion and Bleu Cheese
House made Ranch Dressing

MAIN COURSE

Your choice of three entrée offerings:

Traditional

- Rigatoni, Marinara, Italian Sausage, House made Meatballs and Parmesan Cheese
- Breaded Walleye, Wild Rice, Green Beans and Remoulade
- Seared 10oz. Airline Chicken Breast, Whipped Potatoes, Green Beans and Garlic-Herb Sauce
- 7oz. Curry Rubbed Honey Glazed Salmon, Warm Bacon Broccoli Slaw

Vegetarian/Vegan/Gluten Free

*Cheeses may be substituted with Vegan Cheese \$2.00

Pan Fried Sesame Tofu Served over Vegetable Fried Rice

Farro and Beyond Meat Stuffed Pepper, Pomodoro Tomato Puree, Feta Cheese and Roasted Vegetable

Rigatoni, Marinara, Roasted vegetables and Parmesan Cheese

- Add Impossible Meat+8 Gluten Free Meatballs+5
- Add Gluten Free Noodles+3

Upgrade to Premium for +\$15/person:

- Filet Mignon 8oz, Filet, Roasted Mushrooms, Asparagus, Pommes Puree, Bordelaise
- Seared Seabass Roasted Garlic Parmesan Risotto, Tomato Ragu
- 12oz N.Y. Steak, Whipped Potatoes, Asparagus, Sautéed onions Peppers and Bacon, Chef's Steak Sauce

Dinner Rolls.....\$1ea

Guest entrée selections must be provided to the Nicollet Island Inn at least 7 days prior to your event.

Desserts are purchased separately. Pricing is subject to change

DINNER BUFFET

\$62 per person, includes Coffee & Coke products
minimum 20 people

APPETIZERS

Included in your dinner package, select 2 offerings:

- | | |
|---|---|
| <ul style="list-style-type: none"> - Caprese Skewers - Deviled Eggs - Mini Quiche - Buffalo Wings - Crusted Risotto Balls - BBQ Meatballs | <ul style="list-style-type: none"> - Roasted Pear Crostini - Roasted Tenderloin Crostini - Smoked Salmon Crostini - Dulce Cheese on Rosemary Cracker - Spicy Crab & Avocado Salad Corn Chip - Jumbo Shrimp Cocktail |
|---|---|

SALAD

Select one for all guests to enjoy:

- House Salad** *Mixed Greens, Tomato, Blue Cheese, Pickled Red Onion, House-made Champagne Vinaigrette*
- Caesar Salad** *Crisp Romaine mixed with Caesar Dressing and topped with House Made Croutons and Parmesan*

ENTRÉES

Your choice of two:

- Vegetable Gnocchi** in Marinara Sauce with Mozzarella and Parmesan Cheese
- Roasted Chicken** with garlic herb chicken demi
- Braised Boneless** Short Rib with Natural Sauce
- Breaded Walleye** with house made remoulade
- Rigatoni** with Meatballs and Italian Sausage in Marinara sauce and Parmesan Cheese

SIDES

Your choice of two:

- Mashed Potatoes**
- Herb Roasted Potatoes** *Garlic, Olive Oil, Herbs*
- Seasonal Roasted Vegetables**
- Wild Rice Pilaf**

Dinner Rolls.....\$1ea

Desserts are purchased separately.

FOR DESSERT

We are proud to partner with Buttercream to offer you a premium selection of gourmet desserts. All selections include Tableside or Stationed Coffee Service

DESSERT BAR DELICACIES - Priced per dozen

Cupcakes –

Chocolate Lover's, Vanilla, Bailey's, Salted Caramel, Red Velvet, S'mores, Raspberry Royale, Carrot, Boston Cream Pie, Cookies & Cream, Neapolitan (GF - Amaretto, Irish Cream, Raspberry).....\$51

Mini Cupcakes Choose from our many cupcake flavors above!.....\$36

Miniature Cheesecakes

Bailey's, Key Lime, Raspberry White Chocolate, Turtle\$43

Assorted Shooters

Bailey's, Cookies & Cream, Raspberry Marble, Vanilla Mousse.....\$46

Cake Pops

Amaretto Almond, Bailey's, Red Velvet, Chocolate.....\$30

Tarts

Glazed Fruit Tarts, Lemon Mascarpone, Painted Truffle, Raspberry White Chocolate.....\$45

Assorted Brownie Cubes

Classic, Chocolate Chip, Chocolate Pistachio, Chocolate Peanut Butter, Chocolate Raspberry, Salted Cara.....\$30

SIGNATURE 2 LAYER CAKE CAKE FLAVORS

Almond Praline, Amaretto Mousse, Apple Caramel, Almond, Bailey's Irish Cream, Cappuccino Souffle, Chocolate Almond, Marble, Chocolate Lovers, Chocolate Mint Chiffon, Chocolate Mousse, Chocolate Pistachio, Connecticut Carrot, Cookies & Cream, German Chocolate, Lemon Raspberry, Lemon Strawberry, Lemon Strawberry Split, Lemon Sunshine, Marble, Neapolitan, Raspberry Chocolate, Red Velvet, S'mores, Strawberry, Red Velvet,

- 1/4 Sheet (serves 25-30) \$96.00
1/3 Sheet (serves 35-40) \$135.00
1/2 Sheet (serves 50-60) \$168.00

CHILDREN'S MENU

\$18 for children 12 and under

One pre-selected children's menu per event

Entrée *select one for all*

- Grilled Cheese
- Chicken Fingers *with Ketchup or Ranch*
- Buttered Noodles with Bread *(no side choice)*
- Noodles with Marinara Sauce

Side Selection *select one for all*

- French Fries
- Side Salad

Dessert

- Vanilla Ice Cream

BEVERAGES & SPIRITS

NA BEVERAGES

Freshly Brewed Coffee, Herbal or Iced Tea,
Assorted Sodas, La Croix Sparkling Water, Lemonade

\$8/person for up to 3 Hours \$15/person for up to 8 hours

HOSTED & CASH BAR OFFERINGS*

Charged by consumption

Domestic \$7 Import \$8 Craft \$9 Beer Selections

Domestic: Miller Lite, Grain Belt Premium/Northeast, Summit EPA, Surly Hell, Surly Furious

Import: Stella Artois, Amstel Light, Guinness

Craft: Fulton selections, Rotating Cider

Select Standard or Premium brand Wines & Spirits

note that some wines will change with availability

Standard Brand Spirits: \$10

Specialty Cocktails \$12

Vodka: Wheatley **Gin:** Bartons

Rum: Barbarossa Spiced & Silver

Bourbon: Benchmark no. 8

Brandy: E & J **Scotch:** Dewers White Label

Whiskey: Canadian Club

Standard House Wines:

Indaba Products:

Chardonnay, Chenin-Blanc, Bordeaux Blend \$36/blt

Premium Brand Spirits: \$12

Specialty Cocktails: \$14

Vodka: Titos **Gin:** Tanqueray

Rum: Bacardi, Captain Morgan

Bourbon: Buffalo Trace

Whiskey: Jack Daniels

Scotch: Johnny Walker Red

Premium House Wines:

J Vineyards Chardonnay &

Sea Sun Pinot Noir or similar, \$40/bottle

**Prices listed reflect per-pour charge to event host. Cash bar pricing subject to increase.*

PER PERSON PACKAGES

Tableside Wine Pour

standard \$6/person

premium \$8/person

Unlimited Beer & Wine

Includes NA beverages, Assorted
Beer, and House Wines

standard: \$16/pp for the first hour

\$12/pp each additional hour

premium: \$18/pp for the first hour

\$14/pp each additional hour

Pour a Toast!

Champagne \$3/person

Prosecco \$4/person

Unlimited Beer, Wine & Liquor

Includes NA beverages, Assorted
Beer, House Wines & Spirits

standard: \$20/pp for the first hour

\$15/pp each additional hour

premium: \$25/pp for the first hour

\$20/pp each additional hour

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HOTEL • RESTAURANT • BAR

*All host and cash bars must meet a minimum of \$350 per function or a \$200 set-up fee will apply.
Last call is one-half hour prior to your event conclusion.*